



Vermont THANKSGIVING DINNER SINCE 1833

SAMPLE MENU (actual menu may vary)

APPETIZERS

New England Corn Chowder
with applewood smoked bacon and chives

Roasted Butternut Squash Bisque
with sage crème fraîche, toasted pepitas

Green Mountain Inn Salad
mixed baby greens, shaved carrots, dried cranberries, toasted walnuts,
sliced apples, maple balsamic vinaigrette

Harvest Vegetable Salad
spinach, arugula, roasted squash, roasted Brussel sprouts, red onion, cherry tomatoes,
carrots, Vermont cheddar cheese, blood orange cranberry vinaigrette

Shrimp Cocktail
lemon and pepper poached Gulf shrimp with a citron dill cocktail sauce

HOMEMADE FRESH BREADS
a selection of freshly baked breads including homemade honey oatmeal, Vermont cheddar-herb,
pumpkin walnut and cranberry nut; served with Cabot Creamery butter



ENTRÉES

Slow Roasted Vermont Turkey

apple sausage stuffing, butter whipped potatoes, steamed peas, butternut squash purée,
New England cranberry sauce, sage gravy

Peppercorn Herb Roasted Strip Loin of Beef

red wine demi-glace, rosemary garlic roasted fingerling potatoes,
roasted shallots, mushrooms, lemon dill green beans

Pan Roasted Faroe Island Salmon

pumpkin seed herb crust, maple dijon glaze, wild rice pilaf, roasted Brussels sprouts,
cranberry butter sauce

Roasted Acorn Squash

stuffed with a mushroom wild rice pilaf, roasted red pepper coulis,
and roasted autumn vegetable medley

DESSERTS

Homemade Pumpkin Pie

cinnamon vanilla sauce, whipped cream

Warm Homemade Apple Pie

caramel sauce, whipped cream

Chocolate Decadence Torte

chocolate ganache, raspberry coulis, whipped cream

Prix fixe \$65.00 per person, \$32.50 children 12 & under

Tax and service charge are not included

An 20% service charge will be added to your final food and beverage bill.

This service charge covers all staff involved in making your Thanksgiving celebration special.

If you prefer to determine your own service charge, please inform your server.

